

CERTIFICATE OF ANALYSIS

GENERAL INFORMATION			
Product name:	Usa Blanched Sliced Almond 1.0-1.2mm		
Quantity:	16640 KG	Lot #:	6600119954/1
Issued date:	21/06/2023	CA #:	TNA-2306-118
Origin:	USA		

Parameter	Specs	UOM	Result	Test method
Flavor/odor	Good typical taste, flavor. No off taste, off flavor	-	Pass	As per In-house SOP
Appearance	Typical of product	-	Pass	
Color	Typical almond color	-	Pass	
Texture	Crunchy	-	Pass	
Grade: Slice				
Thickness:				Calipers
< 1.0 mm	max 15	%	10.39	
1.0-1.2 mm	min 70	%	85.77	
> 1.2 mm	max 15	%	3.84	
Crumbs and meal (< 5 mm)	max 20	%	11.15	Sieve with 100 amplitude in 1 min Square hole by Auto sieve Shaker
Moisture	max 6.0	%	4.05	IR/Halogen Moisture Analyzer
FFA (in the product, expressed as oleic acid)	max 1.0	%(w/w)	0.35	ISO 660: 2020
Peroxide Value	max 2.0	meq/kg	Not detected	ISO 3960: 2017
Aflatoxin B1	Complies with destination	ppb	Not detected	TCVN 7596:2007 (ISO 16050:2003)
Aflatoxin B1 + B2 + G1 + G2	legislation	ppb	Not detected	
TPC	max 10000	cfu/g	1180	AOAC 990.12
Coliforms	max 10	cfu/g	<10	AOAC 991.14
E. coli	< 10	cfu/g	<10	
Yeast & Mold	max 200	cfu/g	<10	AOAC 997.02
Salmonella	absent	cfu/25g	Not found	ISO 6579-1: 2017
Listeria monocytogenes	absent	cfu/25g	Not found	ISO 11290-1:2017

Approved by



QC SENIOR SUPERVISOR

Prepared by



QC SUPERVISOR

CERTIFICATE OF ANALYSIS

GENERAL INFORMATION			
Product name:	Usa Blanched Sliced Almond 1.0-1.2mm		
Quantity:	16640 KG	Lot #:	6600119954/2
Issued date:	21/06/2023	CA #:	TNA-2306-119
Origin:	USA		

Parameter	Specs	UOM	Result	Test method
Flavor/odor	Good typical taste, flavor. No off taste, off flavor	-	Pass	As per In-house SOP
Appearance	Typical of product	-	Pass	
Color	Typical almond color	-	Pass	
Texture	Crunchy	-	Pass	
Grade: Slice				
Thickness:				Calipers
< 1.0 mm	max 15	%	7.1	
1.0-1.2 mm	min 70	%	86.47	
> 1.2 mm	max 15	%	6.43	
Crumbs and meal (< 5 mm)	max 20	%	9.5	Sieve with 100 amplitude in 1 min Square hole by Auto sieve Shaker
Moisture	max 6.0	%	4.11	IR/Halogen Moisture Analyzer
FFA (in the product, expressed as oleic acid)	max 1.0	%(w/w)	0.29	ISO 660: 2020
Peroxide Value	max 2.0	meq/kg	Not detected	ISO 3960: 2017
Aflatoxin B1	Complies with destination	ppb	Not detected	TCVN 7596:2007 (ISO 16050:2003)
Aflatoxin B1 + B2 + G1 + G2	legislation	ppb	Not detected	
TPC	max 10000	cfu/g	1750	AOAC 990.12
Coliforms	max 10	cfu/g	<10	AOAC 991.14
E. coli	< 10	cfu/g	<10	
Yeast & Mold	max 200	cfu/g	<10	AOAC 997.02
Salmonella	absent	cfu/25g	Not found	ISO 6579-1: 2017
Listeria monocytogenes	absent	cfu/25g	Not found	ISO 11290-1:2017

Approved by



QC SENIOR SUPERVISOR

Prepared by



QC SUPERVISOR